

# Roquefort



Is there any need to introduce this sheep milk cheese that was the subject of a protective order from the Parliament of Toulouse as far back as 1666 and, in 1925, became the first to gain Designation of Origin status? Made from raw milk, Roquefort is the only sheep's milk blue cheese to have a Designation. It is unquestionably one of the flagship products that has earned French cuisine such a prestigious reputation around the world. Legend has it that Roquefort is the result of a romantic encounter between a young shepherd and shepherdess. The real story is even better. It, too, began with an encounter: between a unique region, people and sheep. For the last 6,000 years, on the great limestone plateaus known as causses in Roquefort's region of origin, people have lived in harmony with their herds of sheep, the only source of food in this dry and harsh land. The interaction between people, animals and the land involves a natural blend of elements, milk and caves freshly cut into the rocks, forever renewing Roquefort and bestowing its unique identity and taste. There are now some 3,000 sheep breeders and 1,700 people working in cheesemaking for Roquefort, amounting to a vital sector for the region. The PDO Roquefort is an antidote to the tendency to take jobs away from the region, putting the brakes on rural desertification. It is a wonderful addition to meals, boosting the conviviality and pleasure of sharing France's cheese culture.



CHEESER  
SHEEP'S MILK



YEAR OF LABELLING  
1925

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## KEY FIGURES

**1428**

Milk producers

**7**

Production plants

**16012**

Tons marketed in 2020

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## Cutting



After cutting into the tin, get the appropriate tool, namely a wire bow for cutting the cheese or a thin-bladed knife. Cut the Roquefort from the top, from the side to the centre. Then cut the sliced width-wise.

Cut a triangle from the resultant quarter to get an ideal portion.

A tip, while we're at it: if the ends of your cheese have fewer blue veins, remove them, and save them to use in a Roquefort sauce or Chantilly.



## Breads

Country bread, nut bread or bread with figs, pears or apricots. Gingerbread.



## Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Sweet white wine, moelleux, Porto, Banyuls, Armagnac, amber beer.

When it has sweet notes, Roquefort goes very well on a cheeseboard or with an apéritif with nuts, almonds, hazelnuts, apricots, figs or prunes. It is also nice with jams, quince paste and fruit composts, for example in verrines. Continuing the theme of blending sweet and sour, Roquefort blends well with, depending on the season, banana, pineapple, melon, fig, grape, green apple, pear and more.

Roquefort is also well suited to the crunchiness and freshness of vegetable such as endive, sweet potato, lettuce, tomato, celery, radish, beetroot, etc.

Don't be shy about mixing up the pleasure and trying it with different types of bread or with brioche and gingerbread.



## Appearance

The blue-green marbled patterns running from the middle to the sides are spread evenly through the pearl white, slightly moist paste. The holes are nice and wide.



## Texture

It has a smooth texture.



## Smell

Breathe in the scents produced by the mould and the acidity of the curdled milk, which comes from the ivory paste.



## Taste

Roquefort has slick and fresh scents, and a sharp taste with a tang. It has a smooth texture.